

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

18
Ag 81
R

RECEIVED
MAY 28 1917
U. S. DEPARTMENT OF AGRICULTURE

KEEP TUBERCULOSIS OUT OF YOUR SWINE

THIS PREVENTABLE DISEASE COSTS HOG RAISERS MILLIONS OF DOLLARS ANNUALLY



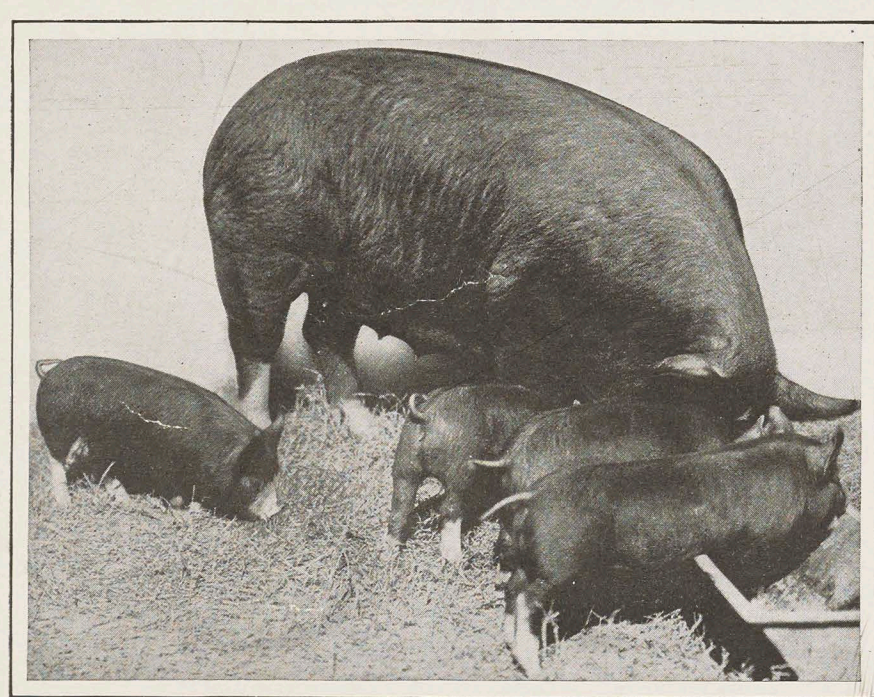
INSPECTION AFTER SLAUGHTER SHOWED THAT ONE OUT OF FOUR OF THESE SEEMINGLY HEALTHY HOGS HAD TUBERCULOSIS. HOGS MAY APPEAR TO BE THRIFTY AND WELL AND YET HARBOR THE DISEASE. FOLLOW UP YOUR SLAUGHTERHOUSE RECORDS.

Certain Packing Houses and Buyers are Beginning to Avoid Districts Where Tuberculosis is Common, or to Buy Hogs Subject to Post- mortem Examination, with any Loss Falling on the Producer

HOW TO PREVENT THIS COSTLY PLAGUE

Cook or Pasteurize All Milk or Milk Products Fed to Hogs

Raw milk from a tuberculous cow will sooner or later certainly carry the germs of tuberculosis to your hogs. A little care will prevent this.



TUBERCLE BACILLI IN RAW MILK, BUTTERMILK, OR WHEY ARE PARTICULARLY DANGEROUS. TUBERCULOSIS STARTING IN A YOUNG PIG IS LIABLE TO BECOME SERIOUS AND GENERAL BEFORE THE ANIMAL IS READY FOR MARKET AND SEND THE HOG TO THE FERTILIZER TANK.

Scald all skimmed milk, buttermilk, or whey. Even boiling will not lessen their feeding value. Either scalding, boiling, or pasteurizing—that is, heating to 145° F. and holding at that temperature for 30 minutes—will kill all germs of tuberculosis and also render harmless stray germs of many other animal diseases. No farmer, unless his herd is tuberculin tested and free from tuberculosis, should feed his skimmed milk raw to his swine. He is taking an unnecessary risk of having them rejected at the slaughterhouse.

Raw skimmed milk and buttermilk from creameries and whey from cheese factories are particularly dangerous. If there happens to be only one tuberculous herd on the creamery route, the skimmed milk from that farm may spread tubercle bacilli through all the milk in the skimmed-milk tank. Cook all raw milk taken home from the creamery. Better yet, join with your neighbors in insisting that the creamery shall pasteurize skimmed milk before it is delivered. Such pasteurization prevents the creamery from becoming a distributing point for animal diseases, the germs of which get into milk. If your creamery delivers pasteurized skimmed milk, see that your own cans are sterilized before you take your share. The little raw milk left in your own cans may contaminate the pasteurized milk furnished by the creamery.

Raw garbage, raw slaughterhouse offal, the raw flesh of dead chickens, or other carrion also are very liable to contain germs of tuberculosis that will infect your hogs. Cook all raw garbage or meat before you give it to your animals. Garbage so prepared is excellent food for hogs, provided it is not decomposed before it is cooked. Keep garbage containers clean, and construct piggeries where sterilized garbage is prepared and fed, so that they may be cleaned readily. Prepared tankage from slaughterhouses is free from danger, as its preparation involves thorough cooking or sterilization.

Keep Hogs Away From Dairy Cows Not Tuberculin Tested

The droppings of tuberculous cows, especially of those in which the disease is of long standing, are almost certain to contain large numbers of tubercle bacilli.



IF ANY OF THESE COWS HAVE TUBERCULOSIS, THE HOGS FOLLOWING THEM AND ROOTING IN BEDDING AND DROPPINGS ARE CERTAIN TO GET THE DISEASE.

Hogs having access to manure or bedding from such cows are almost certain to get the disease. The safest plan is to keep your hogs absolutely away from your dairy cattle unless your herd has been tuberculin tested and is known to be free from tuberculosis. The risk more than offsets any feeding advantage.

In the case of steers or other cattle known as "feeders," it is comparatively safe to allow hogs to follow them, as the disease is not very common among these animals, and they usually are sold off the farm before the disease, if contracted, develops to a point where their droppings would be infected.

GET RID OF TUBERCULOUS HOGS—START WITH A CLEAN HERD

Fortunately, hogs, with the exception of valuable breeding animals, are not kept for a number of years on a farm. Most of them are sold each year. If your swine are tuberculous, as you can tell from slaughterhouse reports or by having them tuberculin tested, make a clean sweep of your herd.

Sell all the hogs, including breeding animals, for what the healthy hogs will bring as meat and the infected hogs will bring as tankage or grease.

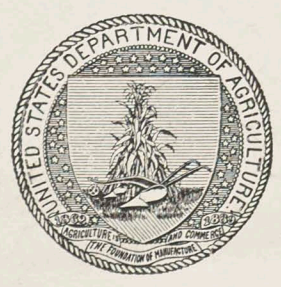
If the sow is free from tuberculosis, the pigs start right.

Clean up and disinfect hog lots thoroughly and then get new breeding stock which tuberculin tests show are free from tuberculosis.

When you have established a herd free from tuberculosis, do not introduce strange animals from other farms into your herd until you have satisfied yourself that they are free from disease.

In a short time you will have a herd that is thriving and healthy and will attract buyers.

Make it your business to follow up your hogs which go to the slaughterhouse, as the slaughterhouse report may give you the first warning that your swine are diseased.



Send for Farmers' Bulletin No. 781, "Tuberculosis of Hogs."

This Bulletin, which the Department of Agriculture will send free on application to any farmer, contains a complete discussion by expert veterinarians and pathologists of the nature and financial importance of this disease. It gives methods for detecting the disease and simple directions for preventing infection of herds and getting rid of the disease once it has gotten into your swine.



U. S. DEPARTMENT OF AGRICULTURE

WASHINGTON, D. C.